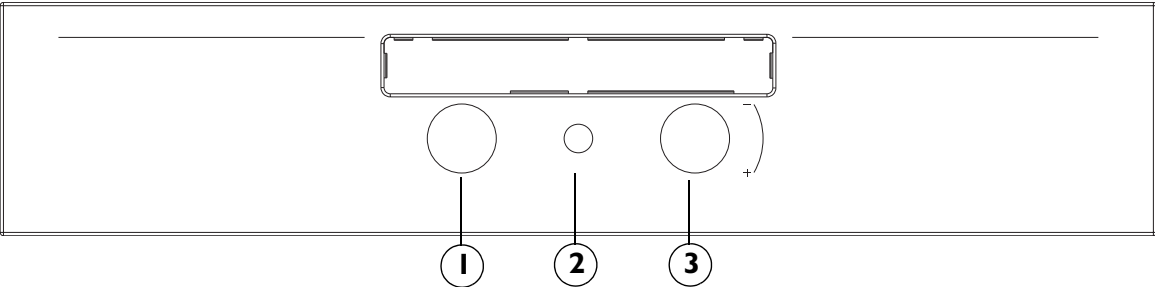


¹⁾The fan will come on when the oven reaches a certain temperature and may continue for a few minutes after the oven has been switched off. During the pyro-clean cycle the fan runs faster than during normal cooking functions.
²⁾Prevents food from coming into direct contact with the grill. Nevertheless, you are advised not to touch the safety guard whilst the oven is on.
³⁾An automatic “door lock” mechanism activates during pyro-cleaning and the “ ” indicator lamp lights up on the display. The oven door will heat up during pyro-cleaning hence children must be kept **well clear of the appliance**.
⁴⁾Opening the oven door when the oven is off, the internal light will come on.

ACCESSORIES



CONTROL PANEL



- 1. On/Off - function selection knob
- 2. Button to select and confirm programmes
- 3. Knob to change preprogrammed values (temperature, time, levels)














































Retractable knobs






















• To use this type of knob, press it in the middle.
• The knob comes out.
• Turn it to the required position.
Once cooking is over, turn the knob to **0** and press it again to restore it to its original position.

Oven function chart			
Function	Preset temperature	Temperature range	Description of function
Oven off	-	-	-
OVEN LIGHT	-	-	• Switches light on inside the oven.
MLTF (Heat Maintenance)	35°C	-	• To maintain constant temperature inside the oven. • 35°C: to raise pasta, bread and pizza. • 60°C: to keep cooked food warm. • Ideally the first shelf level should be used.
STATIC	225°C	50°C - 250°C	• To cook meat, fish and chicken on the same level. • Preheat the oven to the required cooking temperature and place food in the oven as soon as all the thermostat indicators are on. • Ideally, the second or third shelf level should be used.
FAN	200°C	50°C - 250°C	• To cook on up to two different shelf levels. • If necessary, switch the positions of the dishes to cook food more evenly.
CONVECTION	200°C	50°C - 250°C	• To cook food requiring the same cooking time without preheating on one or more shelf levels (eg fish, vegetables, cakes) whilst retaining the taste of each one.
GRILL	3	-	• To grill sirloin steak, kebabs and sausages, to cook vegetables au gratin and to toast bread. This function can be set to different power levels (min. 1 - 5 max.). The default position is (3). • Pre-heat the oven for 5 min. with the door closed. • For best results, leave the oven door open when grilling. • Arrange food on the wire shelf. When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. Ideally the meat should be turned during cooking. • The turnspit can be added to the grill function. • To roast meat and chicken. Fit the cradle into the second shelf level and thread the food onto the spit, securing it with the prongs provided. • Push the spit all the way into the hole at the right of the back wall of the oven and rest it on the cradle. • Pour a little water into the drip tray (on the first shelf level) to reduce smoke and fat spatters. • Don't forget to remove the plastic handle before closing the oven door and replace it again when removing meat at the end of the cooking time.
GRILL + TURNSPIT			
TURBOGRILL	3	-	• To grill large joints of meat (roast beef and other roast meats). • This function can be set to different power levels (min. 1 - max. 5). • Preheat the oven for 3 - 5 min. • The oven door must be kept closed during the cooking cycle. • When cooking meat, pour a little water into the drip tray (on the first level) to reduce smoke and fat spatters. • Ideally the meat should be turned during cooking.
PIZZA/BREAD	-	P1- 260°C P2- 220°C	• To bake pizza, bread, focaccia.
PYRO-CLEAN	Further details can be found in the instruction manual.		• Self-cleaning time can be set from a minimum of 2 minutes to a maximum 3 hours.
PYRO-CLEAN EXPRESS	Further details can be found in the instruction manual.		• For a preset self-cleaning time of 1 hour 15 minutes.


















Warning:
During the self-clean cycle you are advised not to remove any of the accessories provided with the oven to prevent any further increase in the outside temperature of the door and to assure more thorough cleaning of the lower part of the oven.

COOKING TABLES

FOOD		Function	Preheating	Level (from the bottom)	Browning level	Temperature (°C)	Cooking time (minutes)
M E A T	Lamb, mutton		X	2	2	200	90 - 110
			X	2	2	200	90 - 110
			X	2	-	200	90 - 110
	Roast (Veal, Pork, Beef) (kg. 1)		X	2	2	200	100 - 110
			X	2	2	200	100 - 110
			X	2	-	200	100 - 110
	Chicken, Rabbit, Duck		X	2	2	200	80 - 90
			X	2	2	200	80 - 90
			X	2	-	200	80 - 90
	Turkey (kg. 3-4)		X	1	3	200	160 - 180
			X	1	3	200	160 - 180
			X	1	-	200	160 - 180
F I S H	Goose (2 Kg)		X	2	3	200	100 - 130
			X	2	3	200	100 - 130
			X	2	-	200	100 - 130
	(WHOLE) (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Cod		X	2	1	200	50 - 60
			X	2	1	190	50 - 60
			X	2	-	180	50 - 60
	(CUTLETS) (1 kg.) Sword Fish, Tuna		X	2	-	200	50 - 60
			X	2	-	190	50 - 60
			X	3	-	180	50 - 60
	Stuffed peppers and tomatoes		X	2	-	200	60 - 70
			X	2	-	190	60 - 70
			X	2	-	180	60 - 70
V E G E T A B L E S	Roast potatoes		X	2	3	200	50 - 60
			X	2	3	200	50 - 60
			X	2	-	200	50 - 60
	Pizza - Bread	P1	X	2	-	260 - 240	15 - 20
		P2	X	2	-	220 - 240	15 - 20
		P1	X	1-3	-	260 - 240	20 - 30
	Leavened cakes		X	2	-	170	40 - 50
			X	2	-	180	40 - 50
			X	2	-	170	40 - 50
	Filled pies (with cheese)		X	2	-	190	70 - 90
			X	2	-	180	70 - 90
			X	2	-	170	70 - 90
P I Z Z A	Tarts		X	2	-	180	50 - 60
			X	2	-	180	50 - 60
			X	2	-	180	50 - 60
	Applestrudel		X	2	-	200	50 - 60
			X	2	-	190	50 - 60
			X	2	-	180	50 - 60
	Biscuits		X	2	-	160	30 - 40
			X	1-3	-	150	30 - 40
			X	2	-	150	30 - 40
							
							
							

FOOD		Function	Preheating	Level (from the bottom)	Browning level	Temperature (°C)	Cooking time (minutes)
C A K E S C O N F E C T I O N A R Y E T C	Choux pastry		X	2	-	190	40 - 50
			X	1-3	-	180	40 - 50
			X	2	-	180	40 - 50
	Pies		X	2	-	200	50 - 60
			X	2	-	180	50 - 60
			X	2	-	190	50 - 60
	Filled fruit pies e.g. Pineapple, Peach		X	2	-	180	50 - 60
			X	2	-	180	50 - 60
			X	2	-	180	50 - 60
	Meringues		X	2	-	120	150 - 180
			X	1-3	-	120	150 - 180
			-	2- 4	-	120	150 - 180
	Vol-au-vents		X	2	-	200	30 - 40
			X	2	-	190	30 - 40
			X	2	-	190	30 - 40
	Soufflés		X	2	-	200	50 - 60
			X	2	-	190	50 - 60
			X	2	-	190	50 - 60
	Lasagna		X	2	1	200	50 - 60
			X	2	-	190	50 - 60
			X	2	-	190	50 - 60

COOKING TABLE FOR GRILL FUNCTION

FOOD		Function	Preheating	Level (from the bottom)	Power level	Cooking time (minutes)
M E A T	Sirloin steak		X	3-4	4-5	40 - 50
	Cutlets		X	3-4	4-5	30 - 40
	Sausages		X	3-4	4-5	30 - 40
	Chops		X	3-4	4-5	30 - 40
	Chicken legs		X	3-4	4-5	40 - 50
	Kebabs		X	3-4	4-5	40 - 50
	Spare ribs		X	3-4	4-5	40 - 50
	1/2 chicken		X	3	4-5	50 - 60
	1/2 chicken		X	2	3-4	50 - 60
	Whole chicken		X	2	2-3	60 - 70
	Roast (pork, beef)		X	2	3	70 - 80
	Duck		X	2	3	80 - 90
	Leg of lamb		X	2	3	70 - 80
	Roast beef		X	2	3	50 - 60
	Roast potatoes		X	3	3-4	50 - 60
F I S H	Fish (gilthead, trout)		X	2	2-3	50 - 60
	Fish (steaks)		X	3-4	4-5	30 - 40

N.B.: GRILL, turn meats halfway through cooking time.

Electronic programmer



- ① ON/OFF - Function Selector Knob
- ② Button to select and confirm programmes
- ③ Knob to change preprogrammed values (temperature, time, levels)

Fast starting the oven

When the oven is connected to the power supply for the first time, or reconnected after a power failure, the display indicates “STOP”.

To switch on the oven:

1. Turn knob ① to “0”.
2. press the ② button. The display shows 0:00 “--:--”.

Selecting and changing the clock time:

1. Press the button ② three times.
2. Turn the knob ② within 15 seconds to set the time of day. The time of day flashes on the display.
3. Press the button ② or wait 15 seconds to get automatic confirmation of the setting.



To modify the time of the day:

Press the button ② twice ☹️ blinks on the display. Repeat the steps described above.

Select cooking function:

1. Turn knob ① to the chosen function: the preset temperature or grill level will flash on the display.
2. If this value is right, press the button ② to confirm or wait 10 seconds to have the setting accepted automatically.

To change the pre-set temperature or grill level:

1. Turn knob ③: the temperature (or grill level when knob ① is on the selection  ) blinks on the display.
2. Press button ② to confirm or else wait about 10 seconds to have the setting accepted automatically.

The oven begins operation about 5 seconds after confirmation: the temperature increase indicators on the display turn on sequentially, indicating the temperature increase on the graduated scale °C.

Note.:

The set values can be changed even during cooking.

At the end of cooking:


Switch off the oven by turning knob ① back to “0”. The time of day appears again on the display.

Important notes:

To cancel any selection, turn knob ① to “0”.

Keeping button ② down for 5 seconds deactivates the audio signal associated with the manipulation of knobs and buttons.

Press button ② again for 5 seconds to reactivate. For safety reasons, the oven switches off automatically (except for the

“:00.” and  functions) after 4.5 hours of continuous operation.


GUIDE TO USING THE ELECTRONIC PROGRAMMER Display





Operating the oven using the electronic programmer

Selecting the cooking time:

Select the cooking time (available with any function) to turn the oven on for a specified period of time. At the end of the specified time the oven will switch off automatically. The maximum programmed cooking time is 3 hours and 59 minutes.

1. Set the function and temperature or grill level (see chapter: “Fast starting the oven” and “Selecting the cooking function”).
2. Repeatedly press the button ②, the indicator  blinks on the display and “-0:00” appears.
3. Turn knob ③ clockwise: the selected time blinks on the display. The appearance of the dash“-” indicates that the chosen time decreases until “0” is reached.
4. The oven automatically starts cooking 20 seconds after the setting and the time remaining until the end of cooking appears on the display.

Note.: To view or change the previously set temperature, turn the knob ③ by one click. To return to the display of the remaining time, wait 20 seconds or press the button ②.

To use the special functions Extra browning  and Heat Maintenance , consult the chapter “Special functions”.

To modify the chosen temperature or grill level:

Turn the knob ③ and confirm by pressing the button ② or wait about 10 seconds for automatic acceptance of the setting.

Appearance of End on the display:



When the pre-set time (end of cooking) runs out, End appears on the display and an acoustic signal sounds for 15 minutes in intervals. The oven switches off automatically and the oven's interior lamp stay on for 25 min.



1. Press button ② to stop the acoustic signal.
2. Turn knob ① back to “0”. The lamp turns off.

The time of day appears again on the display.

Setting end of cooking time

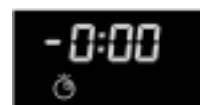
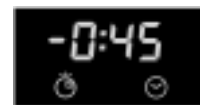
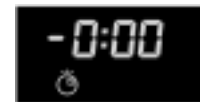
By using this function it is possible to preset the end of cooking time. The maximum programmed cooking time is 23 hours and 59 minutes.

1. Set the function and temperature or grill level. See chapter: “Fast starting the oven”, paragraph: “Select cooking function”.
2. Example: it is 10 a.m: press button ②, the indicator  blinks on the display and “- 0:00” appears.
3. Set the cooking time (e.g. 45 minutes) by turning the knob ③: the set time appears on the display.
4. Press the button ② to confirm setting selection (e.g. 45 minutes): the indicator  blinks and the display indicates the time of day plus the cooking time (e.g.: time 10:00 + 45 minutes = ore 10:45).
5. Select the time when you want cooking to end by turning the knob ③ (e.g.: 12:30).
6. Repeatedly press the button ② until the time of day (10:00) appears, or wait about 20 seconds for the setting to be automatically accepted.

The oven will turn on automatically at the end of cooking time minus cooking time (e.g. 11:45): on the display   ☹️ turn on.

To verify the chosen temperature or grill level, turn knob ③ by one click.




To verify or change both the cooking time (e.g.: 45 min.) and the end of cooking time (e.g.: 12:39), press the ② button.







Special functions: (Extra browning and Heat Maintenance)

These functions are only available with the selection of cooking time or end of cooking time. It is possible to select the two special functions simultaneously or separately.

Extra browning

Use this function to brown food (e.g.: a roast) while cooking. It is possible to choose between levels **1-2-3**, where the number **1** represents minimum browning and the number **3** maximum browning. This function can be selected only together with the functions   .





Selecting the special Extra Browning function:

1. Set the cooking time or end of cooking time. See chapter “Fast starting the oven” and “Selecting the cooking function”.
2. Repeatedly press button  until the symbol  blinks on the display and “**0**” appears.
3. Turn the knob  to select the food's level of browning: **1, 2 or 3**.
4. Press button  twice or wait 20 seconds to get automatic confirmation of the setting.







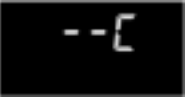
Heat Maintenance

This function is used to maintain an oven temperature of 60°C at the end of cooking with automatic oven operation.

The “Heat Maintenance” function can be selected only together with the functions    .

Selecting the special Heat Maintenance function:






1. Set the cooking time or end of cooking time. See chapter: “Fast starting the oven” and “Selecting the cooking function”
2. Repeatedly press button , the symbol  blinks on the display and “-- **C**” appears on the display.
3. Turn the knob  to “**60C**”.
4. Press button  or wait 20 seconds to get automatic confirmation of the setting.



Timer


The minute minder can only be used when the oven is not in use, and allows a maximum setting of 3 hours and 59 minutes.

To set the timer:

1. Leave knob  on “**0**”. The display shows the time of the day.
2. Press button , the symbol  blinks on the display.
3. Turn knob  clockwise. The set time blinks on the display. The appearance of the dash “-” indicates that the chosen time decreases until “**0**” is reached.
4. Press button  or wait about 20 seconds to get automatic confirmation of the setting.




Once the set time has elapsed:

An acoustic signal is heard and  appears on the display.


press the  button: The acoustic signal stops. The time of day appears again on the display.





Personalized cooking


This function can be selected in order to personalize cooking results. This function is not available in combination with the following functions:   .

How to select the function:

To enable the function, turn the function selector knob  to the lamp symbol.

Hold the confirmation button  for 5 seconds. The display flashes and shows a preset value of “**0**”.


Turn the “change pre-set values” knob  and select a value between **0 and +2** and **0 and -2**.

Press button  to confirm.

Upon completion, the selection will be displayed for a few seconds.


The selected cooking level will be stored until any further changes.

Safety features

- When the oven door is open the display will show: .


Close the door to proceed


PYRO-CLEAN (self-cleaning)



- During self-cleaning, an automatic “**door lock**” activates and the “” indicator lamp lights up on the display.

Selecting self-cleaning functions

Self-cleaning functions (depending on model):


“Pyro-clean” : this function has a pre-set duration of 3 hours and can be altered up to a minimum of 2 hours.

The display will show “.


“Express” : this function has a pre-set duration of 1 hour 15 minutes. The display will show “.

“6th Sense” : calculates the duration depending on grime level. The display will show “.







 This function can be selected only when the oven is cold; if the oven is still hot, “” will appear on the display.

The display will only show “” once the oven has cooled sufficiently.





Turn knob  to the chosen self-cleaning function (Pyro-clean, Express and 6th Sense), press the confirm button .

At that the end of self-cleaning, the display will show “.

Selecting the duration of the pyro-clean function

1. Turn knob  to the “Pyro-clean” function, will blink on the display .
2. Press the button  until the indicator  blinks on the display.
3. Turn knob  to select the required duration (the display will show the maximum pre-set duration of “”; this can be altered up to a minimum of 2h.). Press the button to confirm.
- During pyro-cleaning, the oven lamp may light up initially before switching off automatically.

Selecting the end of pyro-clean time with delayed start

1. Turn knob  to the required function (Pyro-clean, Express, 6th Sense). When selecting the “**Pyro-clean**” function, the duration must be set first (see section titled “Selecting the duration of the pyro-clean function”).
2. Press the button  until the indicator  blinks on the display.
3. Turn knob  to set the time you want the pyro-clean to finish.
4. Press the button to confirm.

Functions for Energy Consumption Saving:

The following functions (depending on the Model) are designed to minimize Energy Consumption.



While cooking, the oven can drive the motors (cooling and cavity motor) at different speeds and intervals.